

Claims:

1. A method of preparing a dough composition, the method comprising  
providing a dough composition comprising flour, water, chemical  
leavening agent, and yeast as a leavening agent,  
5 resting the dough composition for a period sufficient to improve the  
baked specific volume of the dough composition upon baking, and  
freezing the dough composition without proofing,  
wherein the dough composition can be baked from frozen, without  
thawing or proofing, to a baked specific volume of at least about 2.8 cubic  
10 centimeters per gram.
2. The method of claim 1 comprising freezing the dough composition while the  
dough composition has a raw specific volume in the range from about 1 to about 1.3  
cubic centimeters per gram.  
15
3. The method of claim 1 comprising  
mixing dough ingredients comprising flour, water, yeast, and  
chemical leavening agent, to produce a dough composition,  
resting the mixed dough composition for an amount of time sufficient  
20 for the dough composition to reach a raw specific volume in the range from about 1  
to about 1.2,  
processing the rested dough composition to form a dough piece, and  
freezing the rested dough composition while at a raw specific volume  
in the range from about 1 to about 1.2.  
25
4. The method of claim 1 wherein the dough composition is rested for a time in  
the range from about 10 to about 30 minutes.
5. The method of claim 4 comprising  
30 processing the rested dough composition to form a dough piece, and  
freezing the dough piece without proofing, while the dough piece is  
at a raw specific volume in the range from about 1 to about 1.3.

6. The method of claim 5 comprising  
processing dough composition to form a cinnamon roll, and  
baking the cinnamon roll to a baked specific volume of at least 3  
5 cubic centimeters per gram.
7. The method of claim 1 comprising baking the frozen dough composition,  
without thawing or proofing the dough composition, to a baked specific volume of at  
least about 3 cubic centimeters per gram.  
10
8. The method of claim 7 wherein the baked dough composition has a baked  
specific volume in the range from 3 to 4 cubic centimeters per gram.
9. The method of claim 1 wherein the dough composition comprises less than  
15 2.5 parts by weight basic chemical leavening agent based on 100 parts by weight  
flour.
10. The method of claim 9 wherein the dough composition comprises from about  
0.5 to about 2 parts by weight basic chemical leavening agent based on 100 parts by  
20 weight flour.
11. The method of claim 1 wherein the dough composition comprises from about  
0.5 to about 2 parts by weight basic chemical leavening agent based on 100 parts by  
weight flour, the method comprising  
25 resting the dough composition for a time in the range from about 10  
to about 30 minutes,  
freezing the rested dough composition without proofing, while the  
dough composition is at a raw specific volume in the range from about 1 to about  
1.3, and  
30 baking the dough composition to a baked specific volume in the  
range from 3 to 4 cubic centimeters per gram.

12. A method of preparing a dough composition, the method comprising  
mixing ingredients into a dough composition, comprising flour, yeast,  
water, acidic chemical leavening agent, and less than 2.5 parts by weight basic  
chemical leavening agent based in 100 parts by weight flour,  
5 resting the dough composition for at least five minutes,  
freezing the dough composition without a proofing step,  
storing the frozen dough composition, and  
baking the frozen dough composition, without thawing or proofing,  
to a baked specific volume of at least about 2.8 cubic centimeters per gram.  
10
13. The method of claim 12 comprising baking the frozen dough composition to  
a baked specific volume of at least 3 cubic centimeters per gram.
14. A method of preparing a dough composition, the method comprising  
15 mixing ingredients into a dough composition, comprising flour, yeast,  
water, acidic chemical leavening agent, and basic chemical leavening agent,  
resting the dough composition to produce a raw specific volume in  
the range from about 1.0 to about 1.3 cubic centimeters per gram,  
freezing the dough composition having a raw specific volume of from  
20 1.0 to 1.3 cubic centimeters per gram, and  
baking the frozen dough composition, without thawing or proofing,  
to a baked specific volume of at least about 2.8 cubic centimeters per gram.
15. The method of claim 14 comprising baking the frozen dough composition to  
25 a baked specific volume of at least 3 cubic centimeters per gram.
16. A frozen, unproofed dough composition comprising  
flour,  
water,  
30 yeast,

chemical leavening agent comprising greater than zero and less than 2.5 parts by weight basic chemical leavening agent, based on 100 parts by weight flour, and

acidic chemical leavening agent;

5                    wherein the dough composition can be baked from frozen, without thawing or proofing, to a baked specific volume of at least about 2.8 cubic centimeters per gram.

17.     The dough composition of claim 16 comprising from about 0.5 to about 2  
10    parts by weight basic chemical leavening agent based on 100 parts by weight flour.

18.     The dough composition of claim 16 wherein the frozen dough composition has a raw specific volume in the range from about 1.0 to about 1.3 cubic centimeters per gram.

15                    19.     The dough composition of claim 16 wherein the dough composition can be baked to a baked specific volume in the range from about 3 to about 4 cubic centimeters per gram.

20    20.     A frozen, unproofed dough composition comprising  
                 flour, water, yeast, basic chemical leavening agent, and acidic chemical leavening agent;  
                 the frozen dough composition having a raw specific volume in the range from than 1 to 1.3 cubic centimeters per gram,  
25                    wherein the dough composition can be baked from frozen, without thawing or proofing, to a baked specific volume of at least about 2.8 cubic centimeters per gram.

30